

**Ingredients:**

1 cup cooked shrimp

1 Egg

1 to 2 cups cooked rice (Jasmine is best, any long grain will work)

5-7 Green Onions – split between green and less green

1 Carrot cut small

1 Tablespoon Oyster sauce (Can use salt, soy sauce or chicken stock as well)

1 Tablespoon cooking oil

1 teaspoon fish sauce

Directions:

Add oil and “white” green onions to make green onion oil

Crack egg into pan and beat until mixed well

Add rice and mix well

Move mixture to side of pan, add ½ Tablespoon soy sauce, let sizzle, and mix well.

Add ½ teaspoon Oyster sauce and mix well

Add Carrot and shrimp and cook

Add teaspoon fish sauce and cook